KITCHEN*Living*

5 Qt. Buffet Server
with Warming Tray

USER GUIDE

Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

USA 800-365-6133 ext. 107/120 info@maxi-matic.com

MODEL EWM-6133, 6039-14

2 YEAR WARRANTY

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Welcome

Congratulations!

You have made an excellent choice with the purchase of this quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have a satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

General Information & Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not place the appliance in the presence of explosive and /or flammable fumes.
3. Trays can only contain food up to 2/3 capacity. Do not overfill.
4. Do not touch the hot surfaces.
5. To protect against electrical shock and affecting the function, do not immerse the body, cord, or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Turn the thermostat knob to the "OFF" position and the appliance will shut off.
8. Allow appliance to cool completely before cleaning or storage.
9. Do not operate the appliance without food contents, or else the container body may change shape from the heat.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
12. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
13. Do not use outdoors.
14. Do not let cord hang over edge of table, counter, or touch hot surfaces.
15. Extreme caution must be used when using or moving the appliance containing hot oil or other hot liquids.
16. Do not use the appliance for other than intended use.
17. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the knob to "OFF", then remove plug from wall outlet.
18. Appliance must be assembled and operated right-side up according to line-drawing on Assembling page.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.
20. Some countertop and table surfaces, such as Corian®, stone, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your Aldi buffet server to prevent possible damage to the surface.

CAUTION – To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

Short Cord Purpose

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.
Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

3 Prong Plug

CAUTION – To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

If this appliance has a *three-prong plug* (meaning there are three prongs to fit into a power outlet), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a three-prong power outlet only in one direction. If it does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This Appliance is intended for Household Use Only.

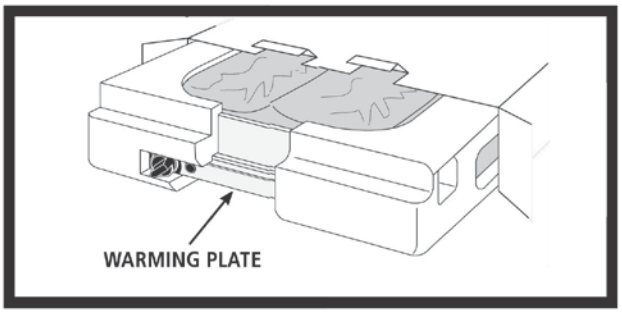
Assembly & Parts List

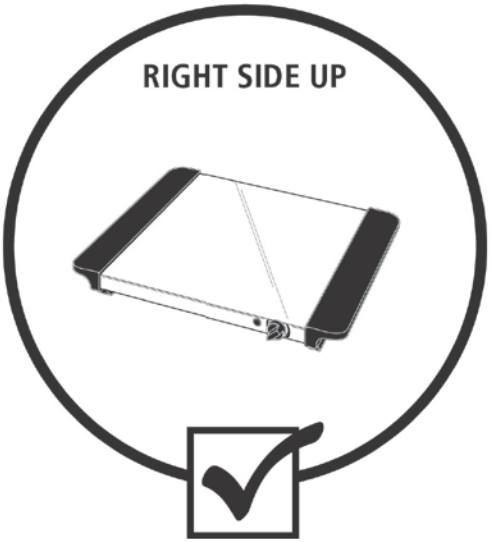
In order to enjoy the features of your new Buffet Server please take a few moments to go over these important features. It will help you understand and utilize your cooker to its full cooking potential.

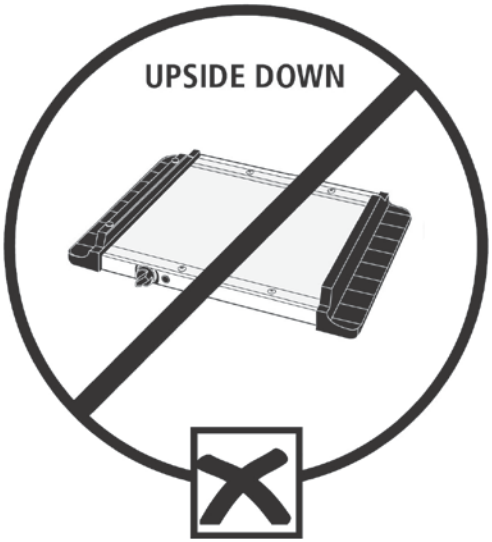
A) 1.25Qt. Buffet Pans X2
B) Retaining Shelf
C) Warming Tray
D) Power Indicator Light
E) Adjustable Thermostat Knob
F) 2.5Qt. Buffet Pan
G) Clear Dome Lids
H) Warming Tray (For use without buffet pans)

ATTENTION

1. Please note, when removing your buffet server from its box, the warming plate is packaged upside down for compact packaging purposes.



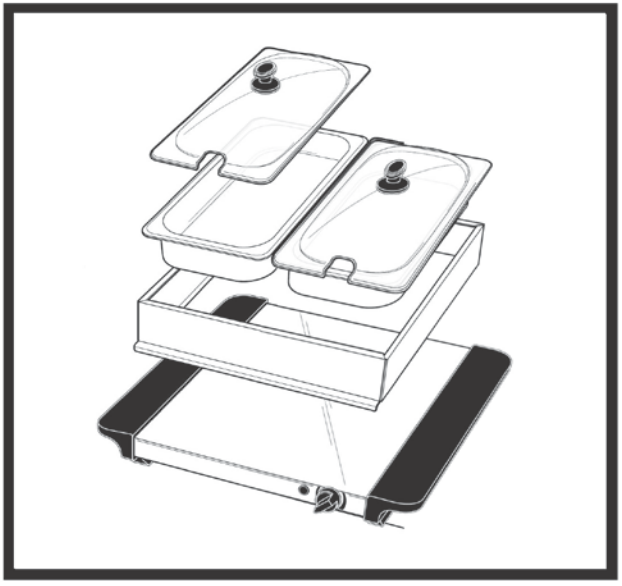




2. Ensure the warming plate, once removed from the packaging, is placed onto a flat, level surface that is NOT SENSITIVE TO HEAT. When placed correctly, the logo should be facing right side up. Please refer to the diagram above for the correct way to assemble.

3. When the warming plate has been properly placed, the retaining shelf and buffet server trays can be placed onto the warming plate. Please refer to your user manual for instructions on cleaning your appliance before the first use.

NOTE: Ensure that when placing the buffet server on any surface, basic precautions should always be used and any material placed beneath it must be made of a heat resistant protective surface to prevent heat transfer or heat damage.



How to Use Your Buffet Server

BEFORE FIRST USE:

1) Unpack the buffet server and other necessary parts from the box.
2) Remove any packaging materials such as cardboard, plastics or styrofoam.
3) Wipe the parts clean with a soft damp cloth or sponge. Rinse and dry thoroughly.
4) Assemble all the parts of the buffet server in accordance to the illustrations on page 6.
5) Plug the unit into a working compatible voltage outlet.
6) Turn the temperature to "HIGH" and leave on for 5 minutes to burn off any remaining manufacturer residue. You'll expect smoke and odors during this time; this is normal.

BEGIN USING YOUR BUFFET SERVER:

1) Plug the power cord into a proper wall outlet.
2) Place the food (defrosted food or pre-heated food) into each buffet tray container.
   IT IS NOT RECOMMENDED TO LEAVE A CONTAINER EMPTY.
3) Turn the Adjustable Thermostat Knob to "LOW", the buffet server will begin to power on and the indicator light should turn on.
4) Adjust the temperature to "LOW", "MED" or "HIGH" to adjust the temperature accordingly. The temperature stays withing 140°F and 175°F.
5) The Buffet Server can keep the food warm for a long period of time. However, it is not recommended to exceed 6-8 hours or food will begin to dry out, discolor or taste may start to change.
6) Once you are done using the Buffer Server, turn the Adjustable Thermostat Knob to the "OFF" position.
7) Remove the plug from the wall oulet.
8) Remove any remaining food from the buffet containers.
9) Let the main unit and other accessories completely cool down before disassembling, cleaning and storing.

USING THE WARMING PLATE FOR HORS D' OEUVRES OR OTHER DISHES:

1) Make sure the unit is unplugged and set to the “OFF” position.
2) Remove the retaining shelf and three buffet serving trays. Set aside or store away.
3) Wipe the flat stainless steel surface clean and dry thoroughly.
4) Plug the unit into a working compatible voltage outlet.
5) Set the temperature setting knob to desired setting.
6) Place already-made pre-heated hors d' oeuvres onto the surface or place other dishes with food onto the surface to keep warm.
   NOTE: When using the flat surface as a hors d' oeuvres server, it is NOT recommended to use the clear lids directly on the hot surface.
7) Hors d'oeuvres can only be kept warm for a shorter amount of time because it is uncovered. Maximum warming time for Hors d'oeuvres should be 3 hours or else food will begin to dry out, discolor or taste may start to change.
8) For other dishes with food, if a lid is used, it can be kept warm up to 6-8 hours.
9) Once you are through using the warming plate turn the temperature setting to “OFF”.
10) Remove the plug from the wall outlet.

Care and Cleaning

1) Turn the knob to the “OFF” position and disconnect the plug from the wall outlet before cleaning.
2) Allow the unit to completely cool.
3) Wash the lid, tray and shelf with warm soapy water using a sponge or dishcloth.
4) Rinse and dry thoroughly to remove soap residue.
5) Wipe body clean with a damp cloth.
6) **Do not immerse the appliance in water at any time.**
7) **Do not use abrasive cleaners or scouring pads.**

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5 Qt Buffet Server with Warming Tray

Your details:

Name _____

Address _____

_____

_____

☎ _____ **E mail** _____

Date of purchase* _____

*** We recommend you keep the receipt with this warranty card**

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

MAXI-MATIC, USA
Attn: Customer Service Dept. (ALDI)
18401 E. Arenth Ave.
City of Industry, CA 91748
info@maxi-matic.com

AFTER SALES SUPPORT

☎ (USA) 800-365-6133 ext. 107 / 120 💻 info@maxi-matic.com

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Phone lines available Monday to Friday, 11am-8pm EST

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YEAR WARRANTY